

Grapefruit- Poppysseed Loaf

(Recipe from BonAppetit)

Makes 1 8 1/2 x 4 1/2 loaf

Active time: 15 minutes

Cook Time: 50-60 minutes

Nonstick vegetable oil spray

1 1/2 cups all-purpose flour

2 tsp baking powder

3/4 tsp kosher salt, plus more

1 tbsp finely grated grapefruit zest

1 cup granulated sugar

2 large eggs, room temperature

1/3 cup vegetable oil

1 tsp vanilla extract

3/4 cup plus 1 tablespoon plain Greek yogurt

8 tbsps fresh grapefruit juice, divided

1 tbsp poppy seeds, plus more for sprinkling

1/2 cup powdered sugar

Preheat oven to 350°F. Line an 8½ x 4½" loaf pan, preferably metal, with parchment paper, leaving overhang on the long sides, and lightly coat with nonstick spray. Whisk flour, baking powder, and ¾ teaspoon salt in a medium bowl.

Using your fingers, work grapefruit zest into granulated sugar in a large bowl until sugar starts to clump and mixture is very fragrant, about 1 minute. Add eggs, oil, and vanilla and beat with an electric mixer on high speed until light and thick, about 4 minutes. Reduce speed to low and mix in half of dry ingredients, then mix in ¾ cup yogurt. Mix in remaining dry ingredients followed by 5 tablespoons grapefruit juice and 1 tablespoon poppy seeds. Scrape batter into prepared pan and smooth top.

Bake cake until top is golden brown and a tester inserted into the center comes out

clean, 50–60 minutes. Transfer pan to a wire rack. Poke holes in top of cake and brush remaining 3 tbsp grapefruit juice over top. Let sit 15 minutes, then run a knife around sides to loosen and use parchment paper to lift cake out of pan and onto rack. Remove parchment and let cool completely.

Whisk powdered sugar, remaining 1 tablespoon yogurt, 1 teaspoon water, and a pinch of salt in a medium bowl until smooth and drizzle over cake. Sprinkle with poppy seeds and let sit until glaze is set, about 30 minutes.

Chef's Note: Loaf can be baked and glazed 3 days ahead. Store airtight at room temperature.

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